

The Merchant Steakhouse

DINNER MENU

NIBBLES

Toasted Sourdough with Garlic & Herb Butter **6.5** | Salt & Chilli Popcorn **5.5**
Nocellara Olives (GFO) **5.5** | BBQ Glazed Corn Ribs **7**

STARTERS

CHEFS SOUP OF THE DAY (V)(VG) 8
Toasted Sourdough / Sea Salt Butter

TIKKA SPICED SCOTTISH SCALLOPS 18
Carrot & Cardamom Puree / Onion Bhaji / Curry Velouté

GOATS CHEESE & HERITAGE 11
BEETROOT TARTLET (V)
Endive & Pickled Pear Salad / Walnut Dressing

HAGGIS AND TURNIP SPRING ROLLS 11
Smoked Potato Puree / Drambuie Cream

PANKO BREADED BEEF SHIN CROQUETTES 12
Bone Marrow & Blue Cheese Mayo / Horseradish Remoulade

MAINS

PAN SEARED SEABASS 23
Sautéed Heritage Potatoes / Samphire / Tiger Prawn Bisque / Salsa Verde

MERCHANT STEAK FILLET BURGER 24
Gem Lettuce / Tomato / Smoked cheddar / Truffle Mayonnaise / Skinny Fries

CHICKEN SUPREME 22
Haggis Truffle / Clapshot Mash / Grilled Asparagus / Arran Mustard Sauce

ROAST BARBERRY DUCK BREAST 28
Smoked Carrot & Anise Puree / Potato Fondant / Salt & Chilli Broccoli / Pan Jus

PUMKIN RAVIOLI 19
Sage butter / Hazelnut & Goats Cheese Crumb / Sage Crisps / Herb Oil

UK GRASS FED BEEF

MINIMUM AGEING ON THE BONE OF 30 DAYS.
ALL COME WITH CHIPS OR WHIPPED BUTTER
POTATOES, STEAK MUSHROOM AND TOMATO,
AND CHOICE OF ONE SAUCE

8oz RIBEYE	28
8oz SIRLOIN	28
8oz FILLET	40
10oz SIRLOIN	30
10oz FILLET	45
16oz PORTERHOUSE	50

TO SHARE

DRY AGED ON BONE TO MINIMUM OF 35 DAYS.
ALL SERVED WITH 2 SIDES & 2 SAUCES.

500G CHATEAUBRIAND 90
Taken from the top of the beef short loin, originated in the 19th Century and is still revered as the most tender cut

1.2 KG LONG BONE TOMAHAWK 110

600G BEEF WELLINGTON 100
45-Day Dry Aged Beef Fillet / wrapped in Crepe /
Mushroom & Truffle Duxelles / Crisp Puff Pastry
(24 hour pre-order needed)

TOPS

Half Grilled Lobster Tail, Garlic Herb Butter **MARKET PRICE**
Tikka Scallops (x2) **10** | Garlic & Lemon Tiger Prawns **10**

HOUSE AGED STEAKS

SPEY VALLEY ABERDEEN ANGUS MINIMUM AGEING DRY AGEING STARTS AT 45 DAYS
PLEASE ASK YOUR SERVER FOR TODAYS AVAILABLE HAND CARVED CUTS WEIGHTS AND
AGES ALL PRICED PER 100G , ALL COME WITH STEAK GARNISH 1 SIDE AND SAUCE.

SAUCES 4

Chorizo Bernaise | Peppercorn | Argentinian Chimichurri |
Steak Jus | Blue Cheese & Horseradish | Bordelaise |
Garlic & Herb | Bone Marrow

SALADS

CLASSIC CAESAR WEDGE 10
Anchovy Dressing / Sourdough Croutons

GEM HEARTS 9.5
Avocado / Blue Cheese / House Dressing

HERITAGE TOMATO 9
Rocket / Aged Balsamic Dressing

SIDES 6

Hand Cut Chips | Garlic & Rosemary Roast Baby Potatoes |
Salt & Chilli Stem Broccoli | BBQ Glazed Corn | Skinny Fries |
Creamed Spinach | Truffled Wild Mushrooms | Cauli Cheese |
Whipped Butter Potatoes | Truffle Mac n Cheese | Dauphinoise
Potatoes | Caesar Salad Wedge | Buttered Greens

BUTTERS 3.5

Bone Marrow & Truffle | Café de Paris | Garlic and Herb |
Fennel and Hazelnut | Rose Harissa

The Merchant Seakhorse